

Eloy Bailey

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TECHNICAL SKILLS

Cuisine Styles

Italian • Mediterranean • Asian Fusion • French • Plant-based

Kitchen Skills

Baking • Butchery • Plating

Operations

Inventory Management • HACCP

Soft Skills

Training • Team Leadership

SUMMARY

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EXPERIENCE

Line Cook — Reichert and Sons (Jan 2022 - Jul 2025)

- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 25% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 7% through optimized dish pricing.

Sous Chef — Stamm, Altenwerth and VonRueden (Aug 2025 - Present)

- Catered private events for up to 77 guests with 95%+ client satisfaction.
- Managed kitchen of 18 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 31% with vendor negotiations and waste controls.

Line Cook — Bahringer and Sons (Jul 2019 - Dec 2024)

- Catered private events for up to 246 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.

EDUCATION

B.A. Hospitality Management, McDermott LLC College (2013)

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3